Flanagan or Sater - Int. 2879



## DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

## UNITED STATES FISH AND WILDLIFE SERVICE

For Release FEBRUARY 26, 1957

FWS ISSUES SERIES ON PRESERVATION OF FISH BY REFRIGERATION

Methods of assuring the consumer the best fish food possible through "preservation by cold" processes are explained in a series of five leaflets just completed by the Fish and Wildlife Service, Assistant Secretary of the Interior Ross L. Leffler said today.

Technicians in many segments of Government and industry have been actively engaged in efforts to improve the quality of fishery food products, Mr. Leffler explained. This has been especially true, he said, since present-day refrigeration techniques began to replace the historic icing methods of a few decades ago.

After the leaflets have been given several months' scrutiny and use by the fishermen, processors, distributors and consumers, any modifications necessary will be made, and the leaflets then will be combined into a manual which will take its place beside the two manuals already completed--"preservation by heat", or canning, and "preservation by curing", or salting, smoking, pickling, drying.

In the series on "preservation by cold" are: Leaflet 427--"Cold Storage Design and Refrigeration Equipment"; Leaflet 428--"Handling Fresh Fish"; Leaflet 429--"Factors to be Considered in Freezing and Cold Storage of Fishery Products"; Leaflet 430--"Preparation, Freezing and Cold Storage of Fish, Shellfish, and Precoked Fishery Products"; Leaflet 431--"Distribution and Marketing of Fishery Products".

These leaflets were prepared under the supervision of Fish and Wildlife Service technologists in Washington, Boston and Seattle. They may be obtained from the Fish and Wildlife Service, Department of the Interior, Washington 25, D. C. The manual "Principles and Methods of Canning Fishery Products", Research Report No. 7, is available from the Superintendent of Documents, United States Government Printing Office, Washington 25, D. C., for \$1.25. "Curing of Fishery Products", Research Report No. 18, is also available through the Superintendent of Documents for 60 cents.